



Spring/Summer Party Menu 2022

Salads all £3.95 per salad per portion minimum order 8 per salad (or ask for full salad list)

Borlotti beans, Sardinian Camone tomatoes, shallots, capers, basil	(n/a)
Farro, roasted carrots, fennel, leeks, orange and chopped herbs	(gluten)
Roasted spiced cauliflower, spinach, sultanas, coriander, saffron and yoghurt.	(milk)
Trofie pasta, basil pesto, green beans, courgettes, rocket and pine nuts	(gluten, milk, nuts)
Charred carrots & fennel with cumin & dill yoghurt, chicory, orange & toasted pumpkin seed	(milk)
Fine green beans, tarragon salmoriglio with cherry tomatoes, capers & shallots	(mustard)
Toasted cous cous, peaches, heritage tomatoes, red onion, mint, pomegranate, feta, basil & lemon dressing	(gluten, milk)
Bulgar wheat & burnt aubergine tabbouleh with chopped mixed herbs, red onion, capers & lemon zest	(gluten)
Charred broccoli with toasted garlic breadcrumbs, chilli, parsley & olive oil	(mustard)
Cucumber, shaved fennel, orange segments & parsley with poppy seeds, orange & pomegranate dressing.	(gluten)
Panzanella- roasted peppers, tomatoes, vinci olives, basil, red onions with toasted sour dough & sherry vinaigrette.	(milk)
Broad beans, peas & radishes with chicory leaves, feta, lemon, chilli & mint	(nuts)
Spanish chickpeas with peppers, spicy harissa, apricots, toasted almonds & coriander	

Tarts – Serves 12 to 14 - £35.00 (or ask for full tarts and frittatas list)

Pancetta, caramelised onions and comte	(meat, gluten, eggs, milk)
Butternut squash, walnut, spinach and gorgonzola	(gluten, eggs, milk, nuts)
Spinach, ricotta and pine nut	(gluten, eggs, milk)
Courgette, asparagus, spinach and Pecorino	(gluten, eggs, milk)

Frittatas and Tortilla – Serves 12 to 14 - £32.00

Asparagus, spinach, mint and pecorino	(eggs, milk)
Mediterranean vegetable and feta and summer herbs	(eggs, milk)
A classic Spanish omelette served with aioli	(eggs)

Mains and cheese & meat boards

Poached salmon with fennel, watercress and lemon and dill crème fraiche £7.50pp (min 6 portions)	(fish, milk, mustard)
Salmon en crouete with spinach, cream cheese, lemon and puff pastry £9.50pp (min 6 portions)	(fish, gluten, milk)
Roasted chicken thighs with preserved lemon, pine nuts and honey £7pp (min 6 portions)	(meat, nuts)
Aubergine stuffed with bulghur wheat, tomatoes, feta and herbs £5pp (min 6 portions)	(gluten, milk)
Rare topside of beef with Heritage tomato, caper and watercress salad £7pp (min 10 portions)	(meat, mustard)
Cheese board with a selection of crackers, pickles and fruits £32 feeds 4	(milk, gluten)
Charcuterie board with breads, chutneys and pickles £25 feeds 4	(meat, gluten)
Papadeli snacks – Torres crisps, Catalan almonds, Forest focaccia, Gordal olives, artisan grissini, Cornish charcuterie salmon pate, Iberico sliced chorizo £36 feeds 6	(gluten, meat, sulphates)

Whole cakes serves 14 to 16 (or ask for a full cake and treats list)

Tunisian whole orange & almond with a chocolate ganache (GF) £45	(eggs, milk, nuts, soya)
Chocolate Nemesis (mousse like and super rich) (GF) £50	(gluten, eggs, milk)
Papadeli New York style vanilla and raspberry cheesecake £65	(gluten, eggs, milk)
Papadeli lemon tart £35	(gluten, eggs, milk, soya)
Papadeli chocolate and apricot tart £35	(gluten, eggs, milk, nuts)
Pear & berry frangipane tart with an apricot glaze £35	(eggs)
Giant Papadeli meringues, fruit compote and cream (GF) £4.50pp	(gluten, eggs, milk)
Tiramisu £24 minimum 6 people. Additional portions £3.95 pp	(gluten, eggs, milk, soya)
Papadeli brownies – white chocolate & raspberries £20 tray of 8 to 10	(gluten, eggs, milk, soya)

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

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“We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish” - M